
Lemon Grass & Apricot Stuffed BBQ Salmon

¼ cup	unsalted butter, softened	50 mL
2 Tbsp	finely chopped fresh lemon grass (inner stalk)*	30 mL
1 Tsp	fresh lemon juice	15 mL
	salt and fresh ground pepper to taste	

1. Beat all ingredients together until well blended
2. Spoon butter onto a sheet of waxed paper and roll 1" (2.5 cm) diameter. Twist the ends closed and refrigerate until firm, about 1 hour.

3-4 lbs	whole salmon, dressed	1.5 to 2 kg
1 Tbsp	olive oil	15 mL
2 Tbsp	butter	30 mL
1	small onion, minced	1
1	garlic clove, minced	1
¼ cup	finely chopped mushrooms	50 mL
2 Tbsp	finely chopped fresh lemon grass (inner stalk)*	30 mL
¼ cup	chopped dried apricots	50 mL
1 cup	cooked rice, preferably basmati	250 mL
¼ tsp	cayenne powder	1 mL
	salt and fresh ground pepper to taste	

1. Sauté the onion and garlic in the butter for 2-3 minutes, add mushrooms, cook another 5 minutes. Add lemon grass, apricots, rice, cayenne, salt and pepper to the mushroom mixture. Stir and cook another minute. Remove from heat and cool.
 2. Stuff the salmon and close with skewers. Place the salmon in a barbecue fish holder or wrap in chicken wire (or aluminium foil). Brush salmon with olive oil.
 3. Place the salmon on hot grill, cover and cook for 12-15 minutes, turn fish over and cook covered for another 10-15 minutes or until flesh is opaque and just beginning to flake. Remove and let stand for 5 minutes.
- Top each with butter mix cut into "coins".

*Available fresh or dried (use half the amount) in Asian markets or the Oriental food section of large supermarket.

Preparation time: 20 minutes

Cooking time: 30 minutes

Serves: 6-8